

*(Crossed Out)*

(b). applying steam to the braised and charred but not fully-cooked boned pork product at a second cooking station until the braised and charred but not fully-cooked boned pork product is fully-cooked, and

(c). cooling the fully-cooked boned pork product at a third station.

*f7*

8. (Amended) The method of claim 5 wherein said step of applying radiant infrared heat to the boned pork product is accomplished using a radiant heat searing oven.

9. (Amended) The method of claim 8 wherein the radiant heat searing oven applies radiant infrared heat to the boned pork product at approximately 1500°F.

10. (Amended) The method of claim 6 wherein said step of transporting the product from the first cooking station to the second cooking station is accomplished using a first conveyor belt.

11. (Amended) The method of claim 7 wherein said step of transporting the product from the second cooking station to the third cooking station is accomplished using a second conveyor belt.

12. (Amended) The method of claim 8 wherein said step of applying steam to the braised and charred but not fully-cooked boned pork product is accomplished using a steam cooker.

Please add the following new claims 16-19:

*b3*  
16. (New) The method of claim 9 wherein the radiant heat searing oven applies radiant infrared heat to the boned pork product at approximately 1500°F for approximately 1.5 to 1.75 minutes.

17. (New) The method of claim 12 wherein the steam cooker applies steam to the braised and charred but not fully-cooked boned pork product at approximately 180°F to 200°F for approximately two hours.

*Sub C*  
18. (New) A method for preparing a fully-cooked boned pork product comprising the steps of:

(a). cooking the boned pork product with radiant infrared heat until the boned pork product is braised and charred but not fully-cooked,  
(b). cooking the braised and charred but not fully-cooked boned pork product with steam until the braised and charred but not fully-cooked boned pork product is fully-cooked, and  
(c). cooling the fully-cooked boned pork product.

19. (New) The method of claim 18 further comprising the step of marinating the boned pork product prior to cooking the boned pork product with radiant infrared heat.

*✓*  
Please cancel claims 13-15 without prejudice.